

(FILE 'HOME' ENTERED AT 13:12:59 ON 04 DEC 2000)

FILE 'FSTA' ENTERED AT 13:13:13 ON 04 DEC 2000

L1           345 S CRANBERRIES  
L2           7 S L1 AND COLOR  
L3           4 S L2 AND JUICE  
L4           0 S L3 AND (YELLOW BELL)  
L5           28627 S BEVERAGES OR DRINKS  
L6           777 S L5 AND COLOR?  
L7           9 S L6 AND CRANBERRIES  
L8           0 S L7 AND YELLOW  
L9           1 S L1 AND HUSKS  
L10          0 S L1 AND INFUSE  
L11          2 S L1 AND (INFUSING OR INFUSED)

L3 ANSWER 1 OF 4 FSTA COPYRIGHT 2000 IFIS  
AN 97(10):T0025 FSTA FS FSTA  
TI Color intensive juices from berries.  
AU Anon.  
SO Confectionery Production, (1996) 63 (2) 20.  
ISSN: 0010-5473.  
DT Journal  
LA English  
AB Natural colorants derived from berries are discussed, with particular reference to products developed by WILD from berries such as **cranberries** and aronia berries. Aspects considered include: effect of anthocyanin content on the colour of berries; suitability of dark-coloured berries with high anthocyanin concn. for developing natural colorants; factors affecting anthocyanin content and colour intensity of berry juices (kind of fruit, ripeness of fruit and production method); definitions of colouring foodstuffs and food colours from the new EU guidelines on additives and colouring; selective methods for producing red colours from berries (membrane techniques, electrodialysis and chromatography); techniques used to produce colouring foodstuffs i.e. intensely coloured berry juice concentrates; new high quality natural colorants, produced by WILD from a combination of fruits, which achieve stable, bright, natural looking colours with clearly defined tones; and health benefits suggested to result from consumption of anthocyanins. (BAW)  
CC T (Additives, Spices and Condiments)  
CT Colorants; Berries; COLORANTS NATURAL; Additives; Fruits specific